

## APPETIZERS

**Appetizer Sampler** (serves 4-6 people) Try a sample of Viggiano's favorite four appetizers: Calamari, Stuffed Cheese Wedges, Sausage-Stuffed Mushrooms and Tomato and Mozzarella Bruschetta ..... \$26.95

**Calamari** A generous portion of tender, young calamari lightly fried and tossed with lemon, Roma tomatoes, extra virgin olive oil and basil ..... \$14.95

**Sausage Stuffed Mushrooms** Mushroom caps filled with a savory sausage stuffing, topped with Parmesan cheese and baked ..... \$11.95

**Stuffed Cheese Wedges** Provolone Cheese sandwiched around prosciutto, breaded and fried accompanied by marinara sauce for dipping ..... \$10.95

**Grilled Portobello Mushrooms** Portobello mushrooms marinated with balsamic vinegar, grilled, sliced and garnished with julienne roasted peppers ..... \$9.95

**Sautéed Clams** Little Neck clams sautéed with garlic butter and Chardonnay wine sauce ..... \$14.95

**Mussels Marinara** Fresh mussels steamed with red wine, served in a garlic butter marinara sauce ..... \$12.95

**Antipasto Plate** An Italian festival of Kalamata olives, marinated artichoke hearts, roasted peppers, marinated fresh mozzarella, Genoa salami cones filled with basil cream cheese, along with prosciutto and provolone stuffed cherry peppers and topped with shaved prosciutto ..... \$18.95

**Roasted Peppers** Roasted Peppers marinated in garlic and olive oil, served with aged provolone, homemade mozzarella and Kalamata olives ..... \$9.95

**Crab-Stuffed Portobello Mushroom** Jumbo lump crab meat seasoned and baked on a Portobello mushroom and topped with roasted red pepper mayo ..... \$12.95

### DAILY BRUSCHETTA

*All of our tasty bruschettas are made with fresh Italian bread, sliced and brushed with garlic butter, then lightly baked.*

**Fresh Mozzarella, Tomato and Basil** ..... \$11.95

**Fresh Mushrooms and Mascarpone cheese** ..... \$11.95

### ITALIAN WEDDING SOUP

*An Italian classic of homemade chicken broth colored with escarole and accompanied by tiny meatballs*

**Bowl** \$4.95

### GARDEN GREENS

**Caesar** Crisp Romaine lettuce tossed with the Viggiano family's own dressing and Parmesan cheese topped homemade croutons ..... \$12.95

**Greens With Balsamic Vinaigrette** Baby greens tossed with balsamic vinaigrette topped with dried cranberries, diced tomatoes, toasted pine nuts and Gorgonzola cheese ..... \$12.95

## PASTA

<b>Wild Mushroom Cannelloni</b> Portobello & Button Mushrooms, mascarpone cheese, sautéed in marsala wine, rolled in pasta sheets and baked with parmesan cream sauce	Piccolo \$18.95	
<b>Capellini Carbonara with Pancetta Cream Sauce</b> Italian bacon, peas and onion sautéed and tossed with capellini pasta in a pancetta cream sauce.	Piccolo \$15.95	Grande \$29.95
<b>Rigatoni Country-Style</b> Rigatoni pasta tossed with onions, peppers, chicken, sweet and hot sausages sautéed with marinara sauce, and finished with fresh mozzarella cheese.	Piccolo \$16.95	Grande \$31.95
<b>Radiatore with Chicken</b> Radiatore pasta in a fresh Rosa Sauce sautéed with chicken	Piccolo \$15.95	Grande \$29.95
<b>Rigatoni with Mussels</b> Rigatoni pasta sautéed with mussels in a garlic butter, red wine Marinara sauce	Piccolo \$17.95	Grande \$33.95
<b>Penne Rigata with Prosciutto and Spinach</b> Penne pasta sautéed with julienne prosciutto, fresh spinach and sun-dried tomatoes, in garlic butter sauce.	Piccolo \$16.95	Grande \$31.95
<b>Penne Rigata with Shrimp and Roasted Peppers</b> Penne pasta sautéed with shrimp and roasted peppers in garlic butter sauce.	Piccolo \$18.95	Grande \$35.95
<b>Penne Rigata with Roasted Vegetables</b> Penne Pasta sautéed with fresh roasted eggplant, zucchini, carrots, tomatoes, onions, and asparagus in a light marinara sauce.	Piccolo \$14.95	Grande \$27.95
<b>Lasagna</b> This recipe is a Viggiano family favorite and is often served for special occasions. A tasty marinara sauce, layers of pasta, Italian cheeses*, ground meatballs and sweet and hot sausages. Delizioso!	Piccolo \$14.95	Grande \$27.95
<b>Spaghetti with Oversized Meatballs</b> An old homemade tradition. Spaghetti with Italian-style meatballs* in marinara sauce Truly Satisfying!	Piccolo \$13.95	Grande \$25.95
<b>Classic Cheese Ravioli</b> Always a favorite, ravioli in our homemade marinara sauce served with Italian style meatballs.	Piccolo \$14.95	Grande \$27.95
<b>Seafood Fettuccini</b> Fettuccini pasta sautéed with shrimp and salmon in a creamy Vodka Rosé sauce.	Piccolo \$19.95	Grande \$37.95
<b>Fettuccini Alfredo</b> Sautéed with asparagus, broccoli, red peppers and peas in a creamy alfredo sauce, Add Chicken \$3.00 Add Shrimp \$5.00	Piccolo \$14.95	Grande 27.95
<b>Gnocchi with Baby Meatballs</b> Gnocchi sautéed in Rosa sauce and served with baby meatballs topped with Ricotta cheese	Piccolo \$14.95	Grande \$27.95

## PRIDE OF VIGGLIANO'S

<b>Eggplant Parmesan</b> Fresh eggplant seasoned, breaded, fried and topped with our original marinara sauce and Italian cheeses.	Piccolo \$14.95	Grande \$25.95
<b>Chicken Marsala</b> Boneless skinless chicken breasts sautéed in a wild mushroom Marsala wine demi-glace.	Piccolo \$18.95	Grande \$34.95
<b>Chicken Parmesan</b> Breaded chicken breasts fried and topped with our original marinara sauce and Italian cheeses.	Piccolo \$18.95	Grande \$34.95
<b>Chicken Cacciatore</b> Boneless chicken breasts sautéed with Chardonnay wine, onions, peppers and mushrooms in marinara sauce.	Piccolo \$18.95	Grande \$34.95
<b>Chicken Piccata</b> Boneless chicken breasts sautéed in a Lemon Butter Caper, Chardonnay wine sauce	Piccolo \$18.95	Grande \$34.95
<b>Veal Parmesan</b> Tender medallions of veal seasoned and sautéed. Topped with our original marinara sauce and Italian cheeses.	Piccolo \$21.95	Grande \$41.95
<b>Veal Mediterranean</b> Tender medallions of veal seasoned and sautéed with Roma tomatoes, Kalamata olives, artichoke hearts and capers, in Chardonnay lemon pesto sauce.	Piccolo \$22.95	Grande \$43.95
<b>Sautéed Veal &amp; Shrimp</b> Tender medallions of veal seasoned, and sautéed with shrimp and roasted peppers in a pomodoro sauce.	Piccolo \$23.95	Grande \$44.95
<b>Grilled Salmon</b> Fresh salmon cooked over open coals and complimented with Roma tomatoes and capers in a lemon butter Chardonnay wine sauce.	Piccolo \$19.95	Grande \$36.95



# SIDES

**Asparagus** Fresh Asparagus spears sautéed with lemon butter ..... with entrée \$6.95

**Broccoli Rabe** Fresh Broccoli Rabe sautéed with garlic and olive oil ..... with entrée \$6.95

**Escarole** Sautéed in garlic and olive oil... with entrée \$4.50

**Zucchini** Fresh Zucchini sautéed in garlic and olive oil with Roma tomatoes ..... with entrée \$5.50

**Mashed Potatoes** Fresh Yukon Gold potatoes boiled and mixed with butter, milk and seasonings ..... with entrée \$5.50

**Pasta** Capellini, Spaghetti, Fettuccini, Rigatoni, Farfalle, Penne Rigata and Radiatore ..... with entrée \$5.50

**Meatball in Marinara Sauce** ..... with entrée \$5.50

**Sausage in Marinara Sauce** ..... with entrée \$5.50

**Mom's Garlic Bread** Fresh Italian bread lightly seasoned with garlic butter, fresh parsley, paprika wrapped in foil and baked ..... \$4.95 Add Mozzarella +\$2.00

*Our Family invites  
your family to eat  
enjoy and celebrate with us!*



## GREAT GRANDMA'S RULES

**Italian cheeses:** Italian cheeses such as Mozzarella-Reggiano Parmesano and Fontina must be always fresh.

**Italian Style Meatballs:** Must be made of a combination of ground pork, veal and beef combined with spices, cooked in marinara sauce.

**Marinara Sauce:** Cooked daily with fresh Roma tomatoes and herbs then simmered.

**Pomodoro Sauce:** Cooked daily with fresh tomatoes, garlic, white wine and sundried tomatoes with clarified butter.

**Veal:** Use only the finest grade of veal.

**Chicken:** Always use fresh poultry, never frozen.

**Garlic:** Season lightly, not overpowering.

**Sweet Endings:** All meals should end with a bit of sweetness, our homemade desserts will compliment your dining experience.